

The Role of Casein in Supporting Operation of Surface Bound Kinesin

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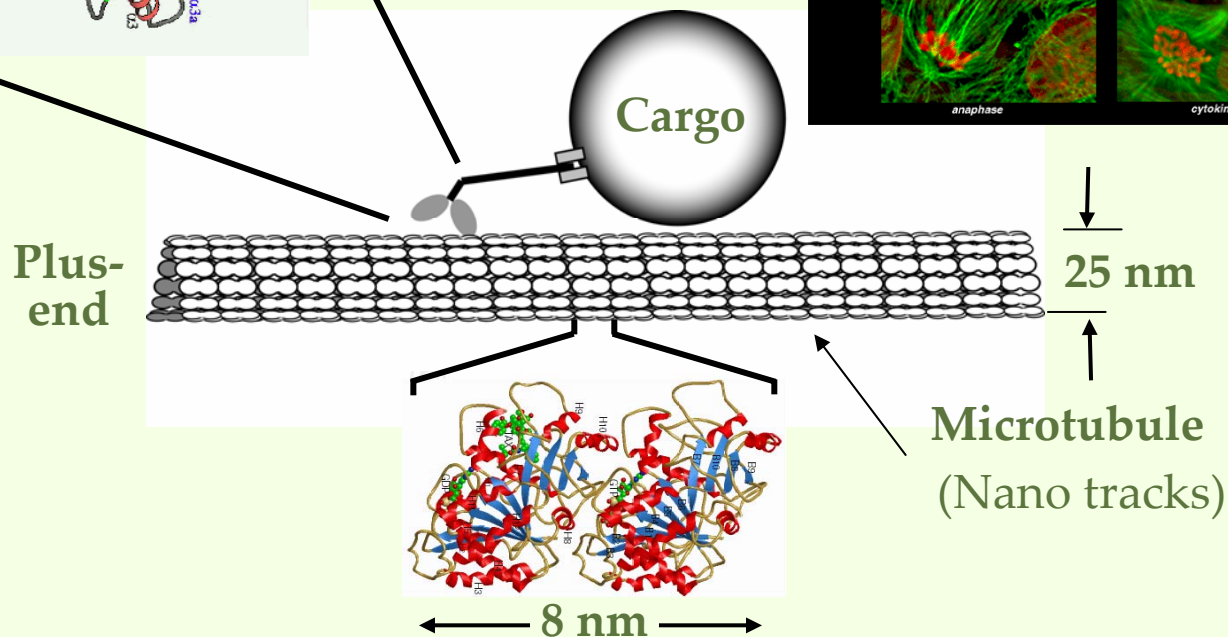
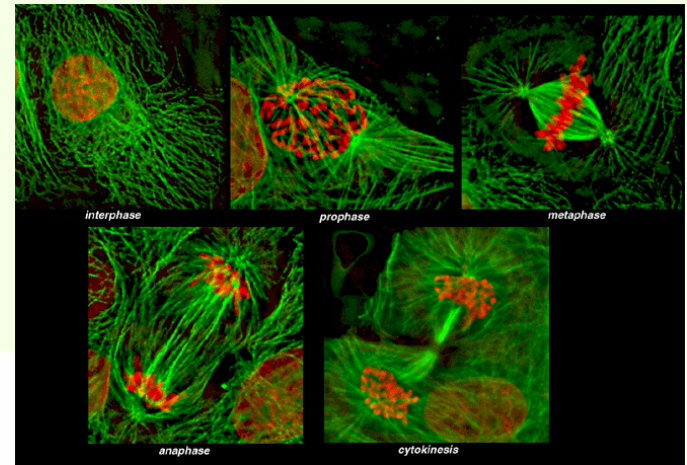
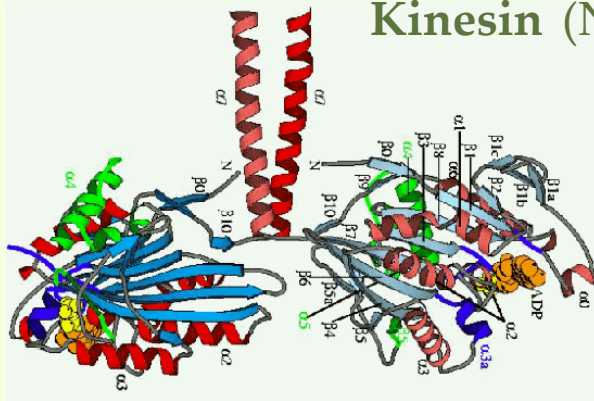
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Kinesin and Microtubule

Kinesin (Nano trucks)



Kozielski et al.

Nogales et al.

<http://web.bio.ed.ac.uk/research/groups/earnshaw/mitosisGrL.gif>

Casein

- Comprises 80% of proteins in milk and cheese
- Family of phosphorylated proteins (α_{s1} , α_{s2} , β , and κ)
- Part of milk transport system
- Used in food industry for nutritional, dispersing, and binding properties

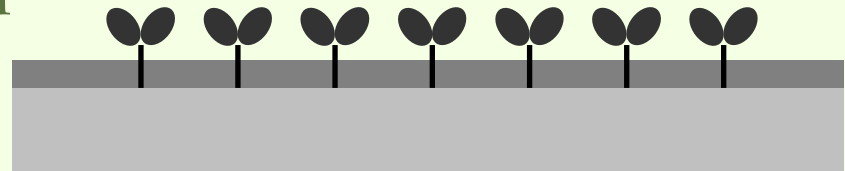
Motility Assay

- Incubate casein



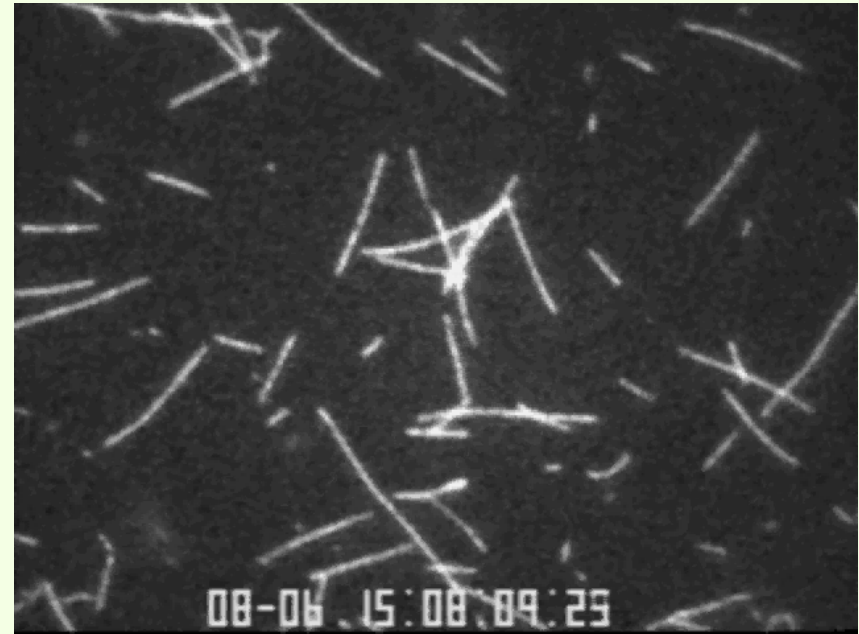
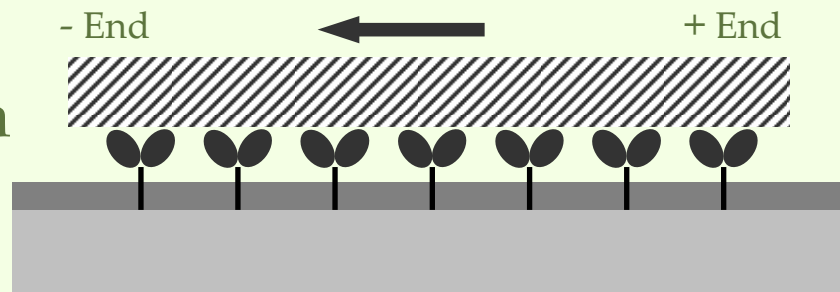
Motility Assay

- Incubate casein
- Incubate kinesin in 1% casein



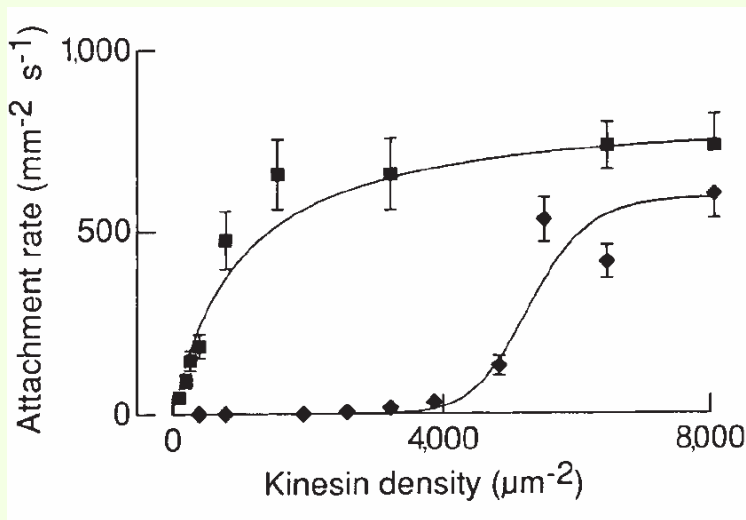
Motility Assay

- Incubate casein
- Incubate kinesin in 1% casein
- Flow microtubules in 1% casein
- Check for motility of microtubules

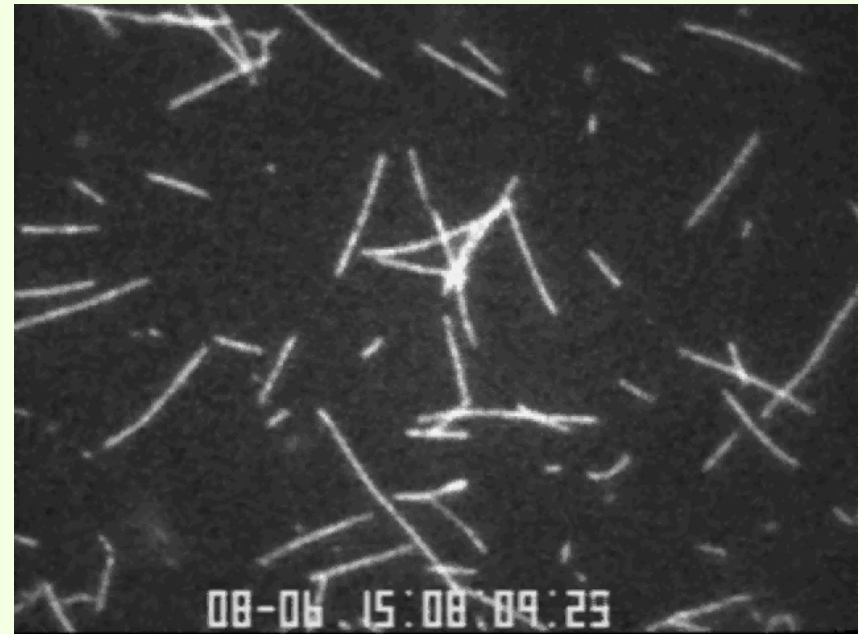
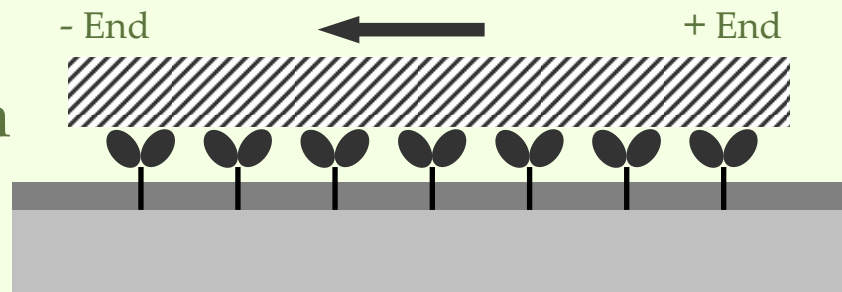


Motility Assay

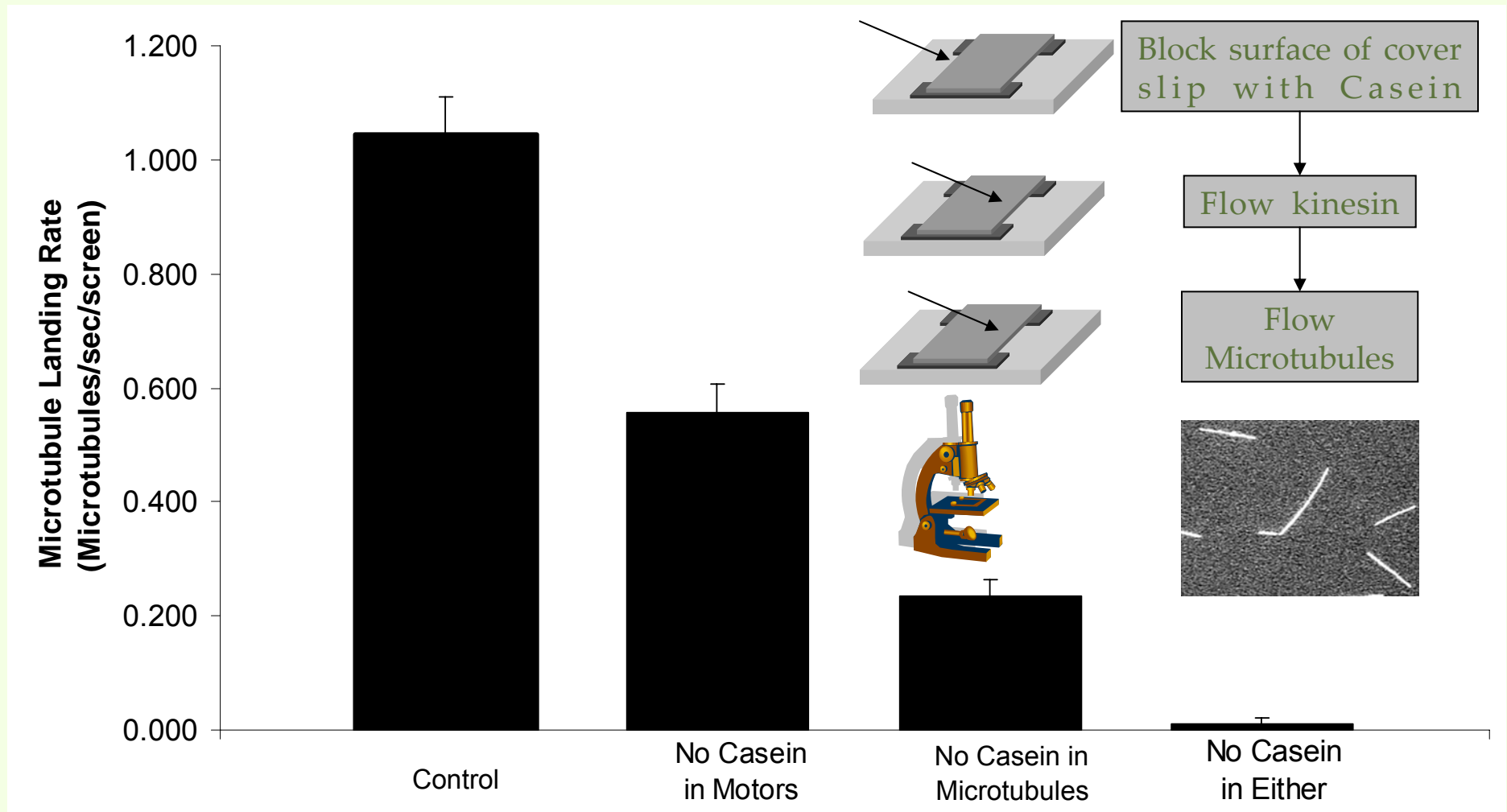
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- Check for motility of microtubules



Howard et. al *Nature* (1989)



Casein Maximizes Kinesin Activity



Casein Maximizes Kinesin Activity

Casein blocking	Kinesin density	Casein in solution	Casein in MT solution	Average Number of Microtubules ($\pm 30\%$)*
No casein	Low (spec)	No	No	0
			Yes	0
		Yes	No	1.4
			Yes	4.4
	High (spec)	No	No	0
			Yes	0
		Yes	No	9.4
			Yes	60
Casein	Low (spec)	No	No	0
			Yes	0
		Yes	No	3.6
			Yes	9.2
	High (spec)	No	No	13.6
			Yes	48
		Yes	No	20
			Yes	80

Initial Casein Block has no Significant Impact on Motility

Casein blocking	Kinesin density	Casein in solution	Casein in MT solution	Average Number of Microtubules ($\pm\sim 30\%$)
No casein	Low (spec)	No	No	0
			Yes	0
		Yes	No	1.4
			Yes	4.4
	High (spec)	No	No	0
			Yes	0
		Yes	No	9.4
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Casein	Low (spec)	No	No	0
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	High (spec)	No	No	13.6
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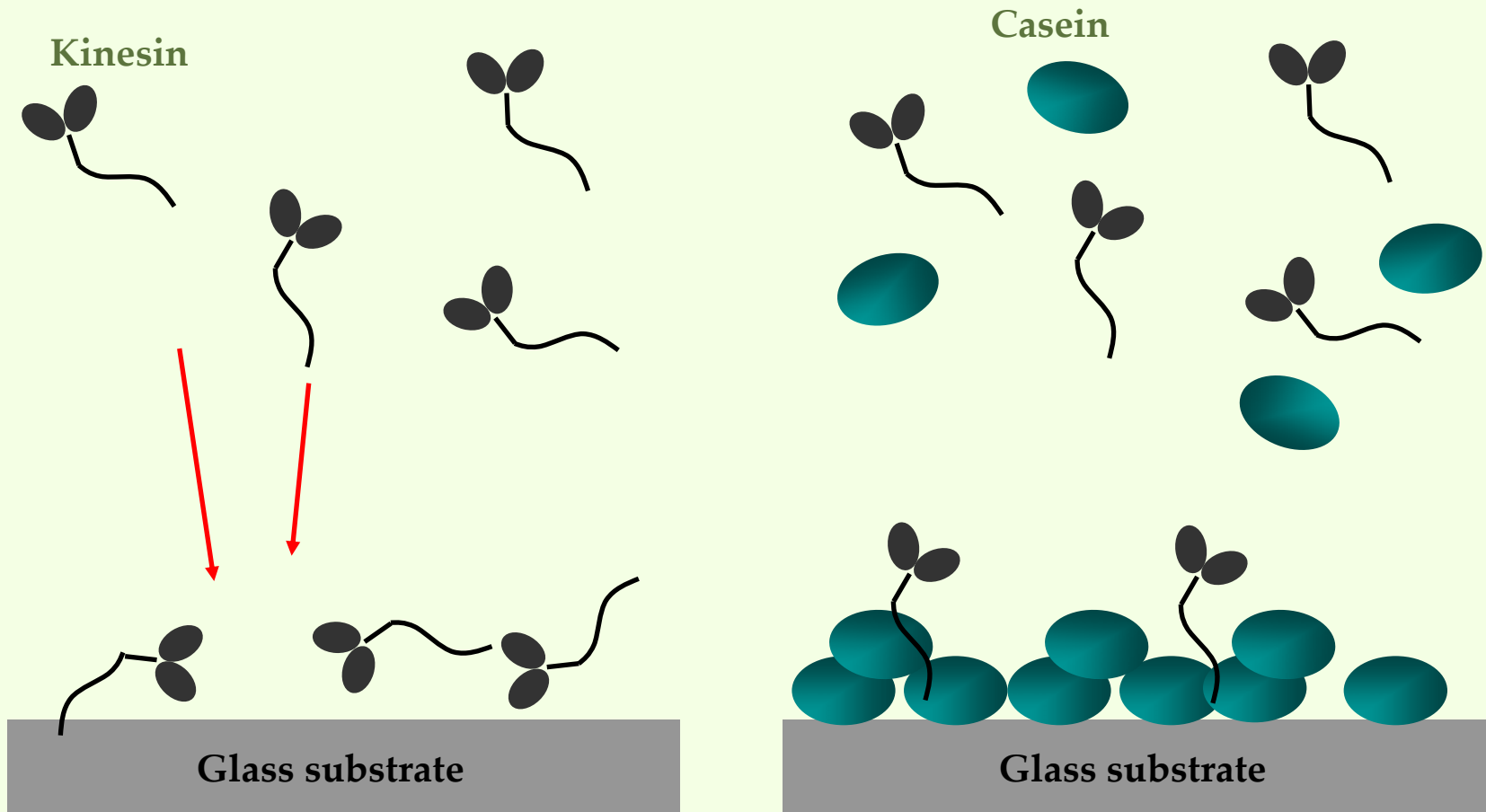
Casein in Final MT Solution significantly improves motility

Casein blocking	Kinesin density	Casein in solution	Casein in MT solution	Average Number of Microtubules ($\pm\sim 30\%$)
No casein	Low (spec)	No	No	0
			Yes	0
		Yes	No	1.4
			Yes	4.4
	High (spec)	No	No	0
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		Yes	No	9.4
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Casein	Low (spec)	No	No	0
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		Yes	No	3.6
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	High (spec)	No	No	13.6
			Yes	48
		Yes	No	20
			Yes	80

Experiments

- If there is no casein blocking step and in the motor solution then no microtubules are observed
- The initial casein blocking step does not significantly impact the microtubule motility when casein is included in the subsequent kinesin adsorption solution
- The inclusion of casein in the microtubule solution always increases the observed number of microtubules

New Model for Kinesin-Casein Assembly



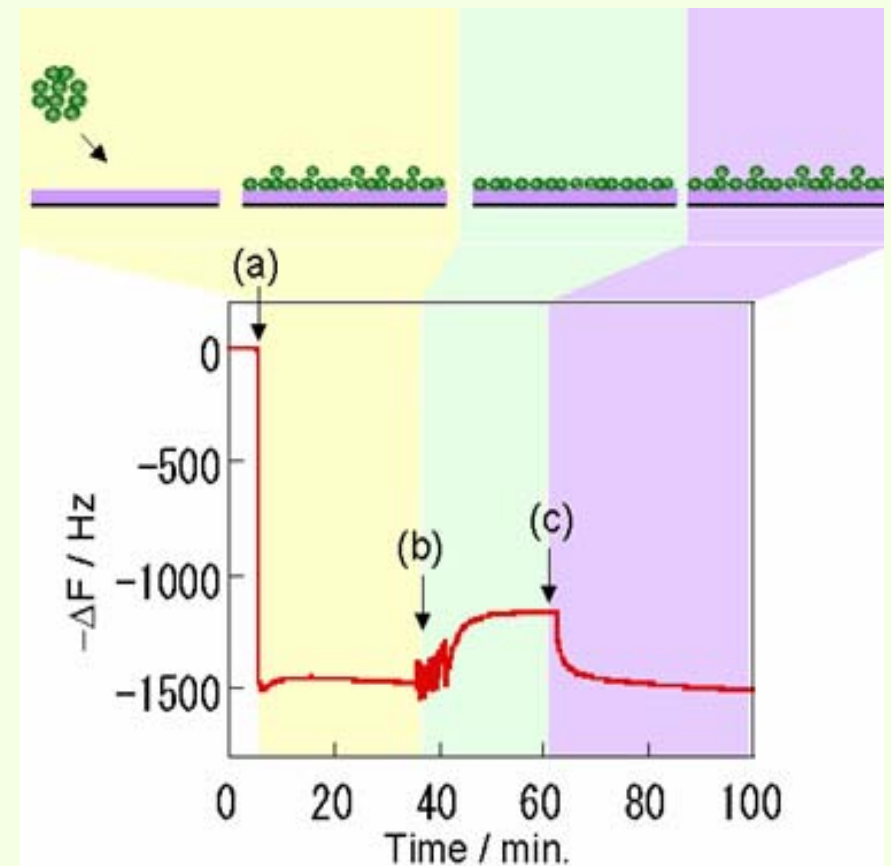
V. Verma, W. O. Hancock and J. M. Catchmark. *Submitted to Journal of Biological Engineering*

Quartz Crystal Microbalance (QCM)

- QCM can detect binding of proteins to surfaces down to nanogram (submonolayer) levels
- Resonance frequency of crystal changes linearly with protein adhesion
- Decrease in resonance frequency correlated to mass of protein binding

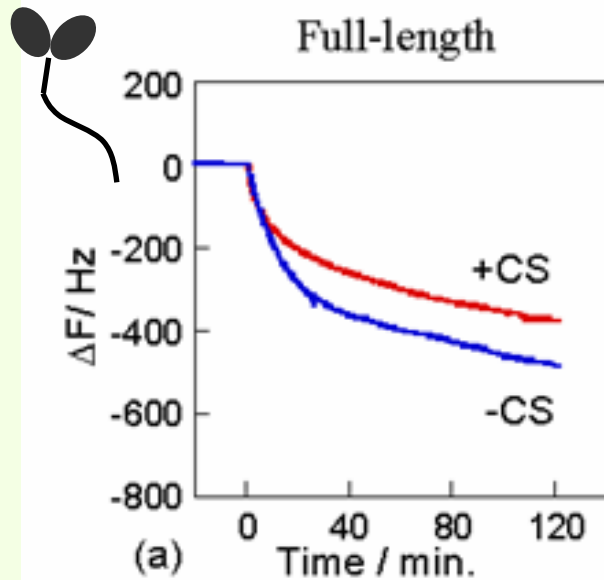
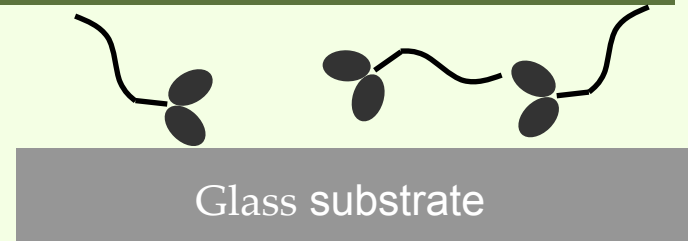
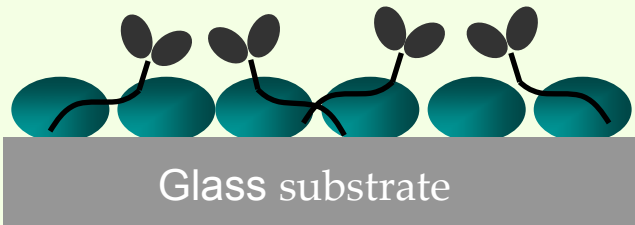
Casein Binding to Surface as Measured by QCM

- Casein incubation results in sharp drop in resonant frequency
- Frequency increases when casein washed out
- Corresponds to weakly bound casein leaving
- Resonant frequency falls again on adding casein
- Casein has bilayer assembly on surface

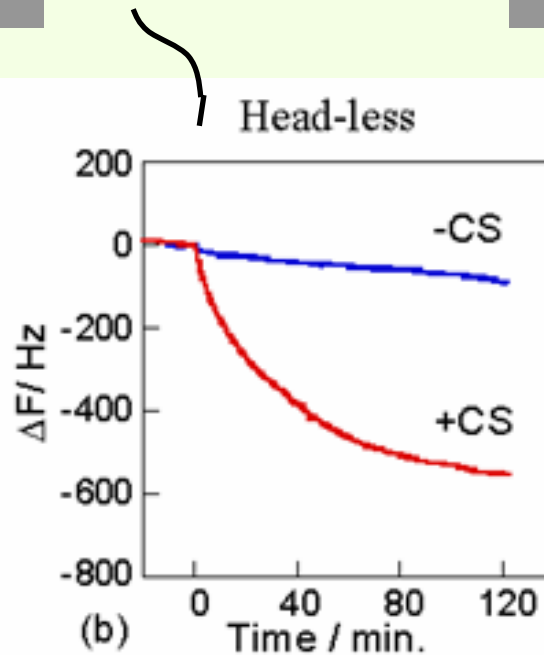


T. Ozeki, V. Verma, et. al (Manuscript in progress)

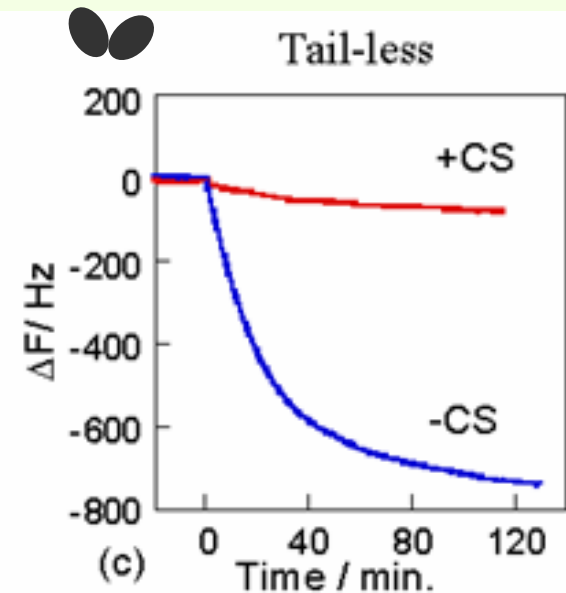
Measuring Kinesin Surface Binding by QCM



Full length kinesin
binds more in
presence of casein

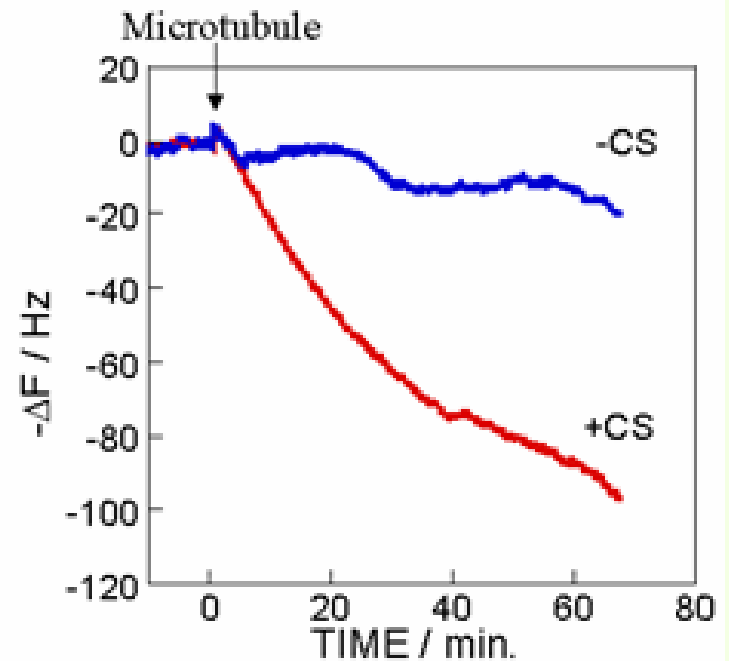
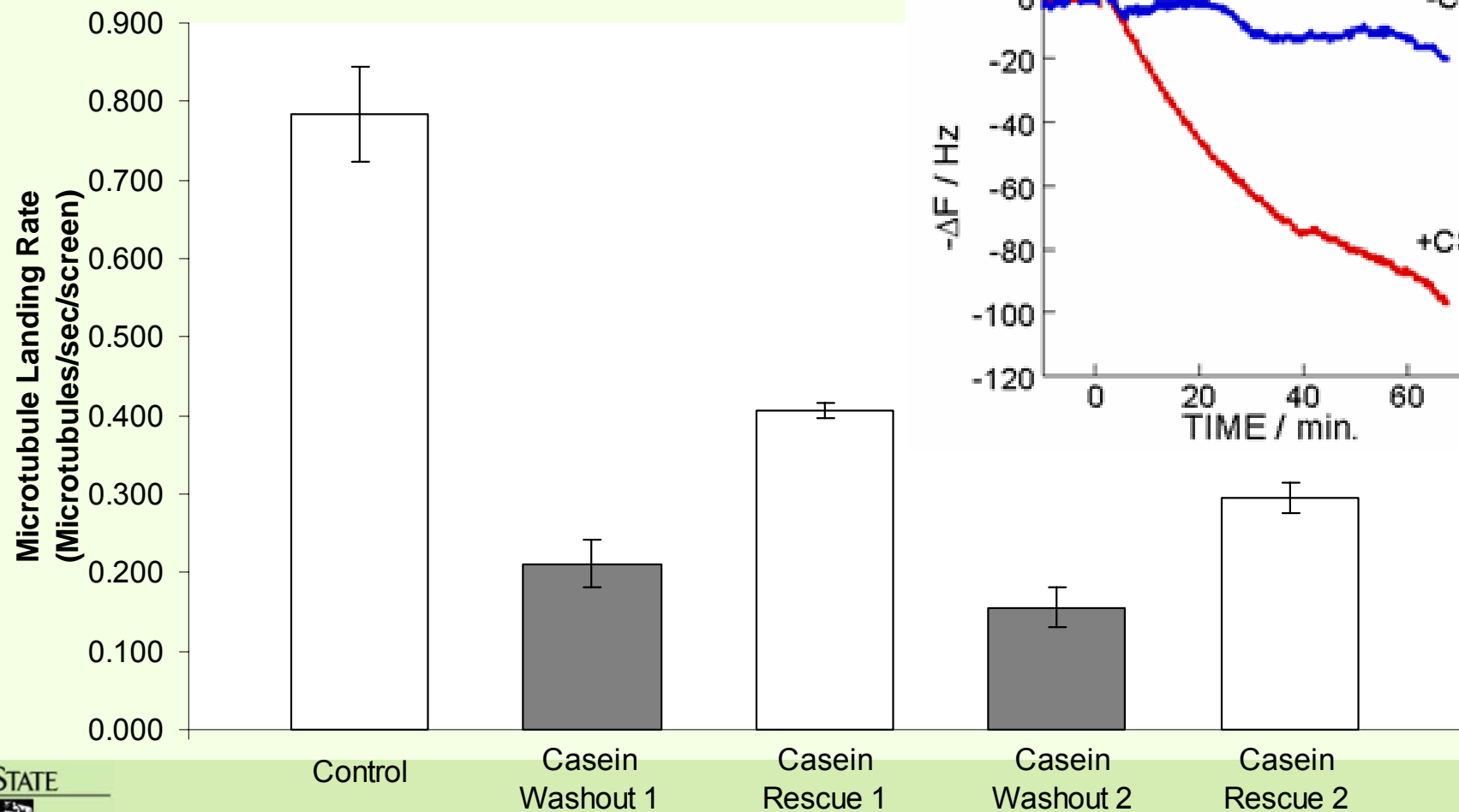


Kinesin tail binds
better to surface in
presence of casein

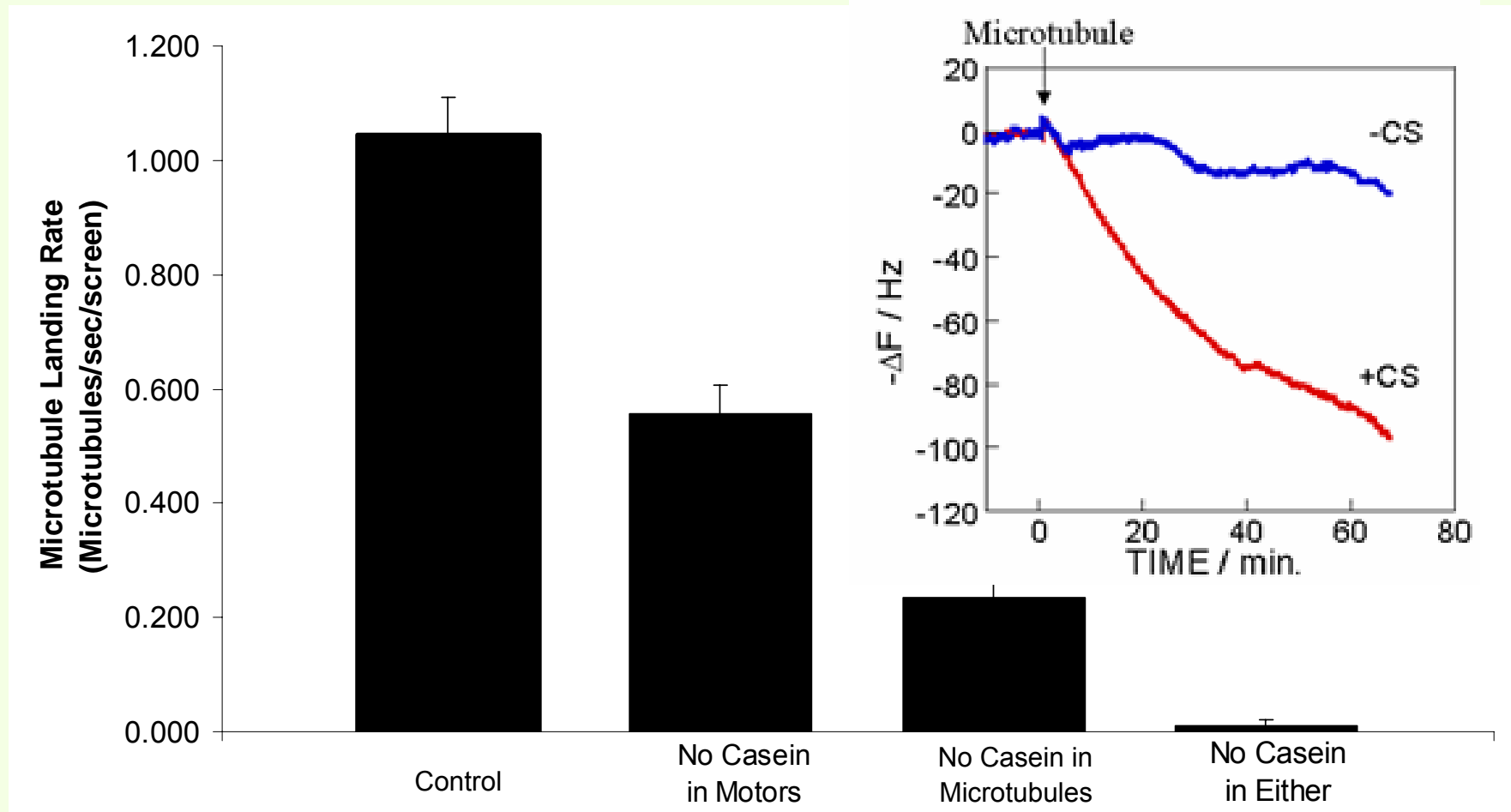


Kinesin head binds
better to surface in
absence of casein
**Center for
NanoCellulosics**

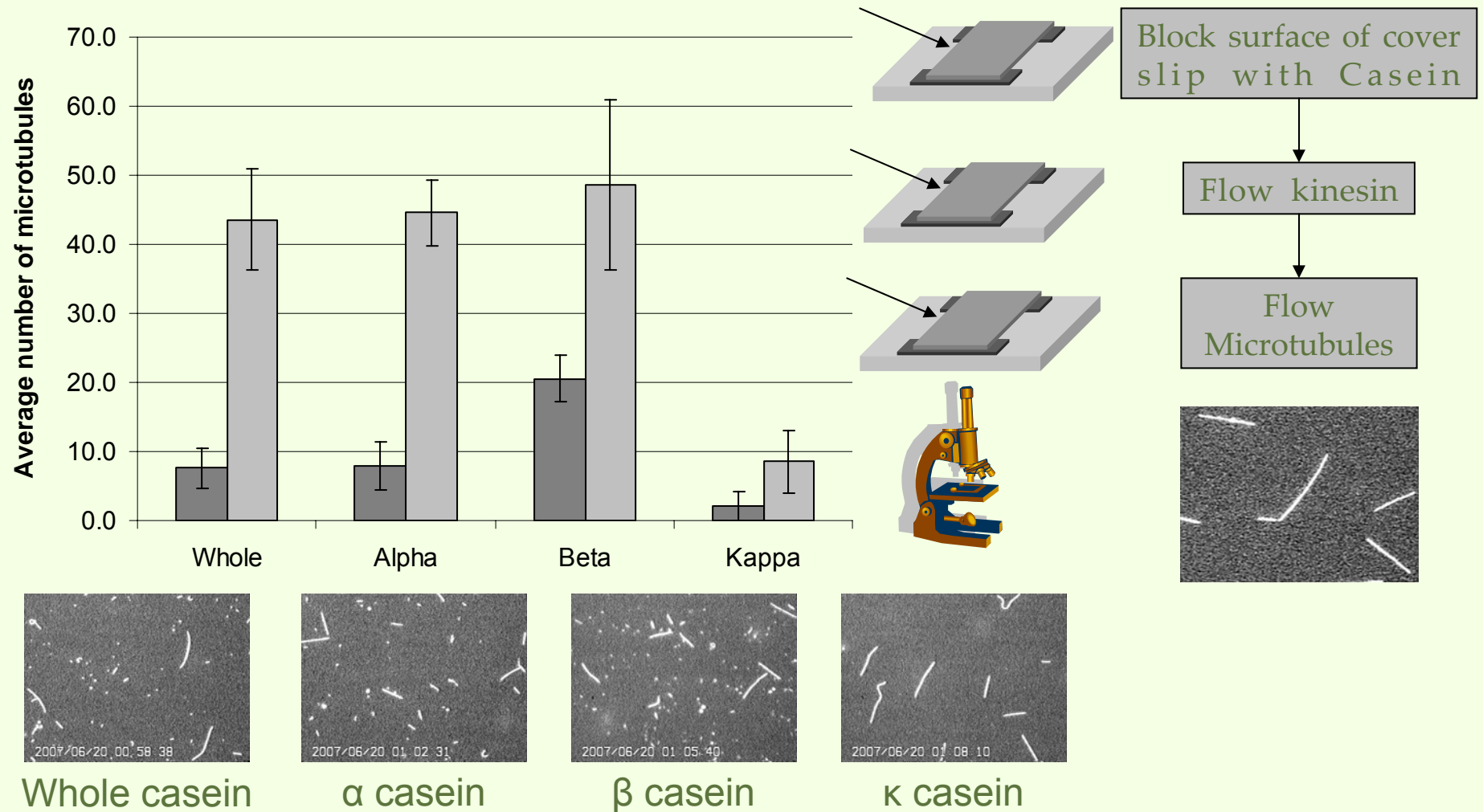
Weakly Bound Casein Enhances Kinesin Function



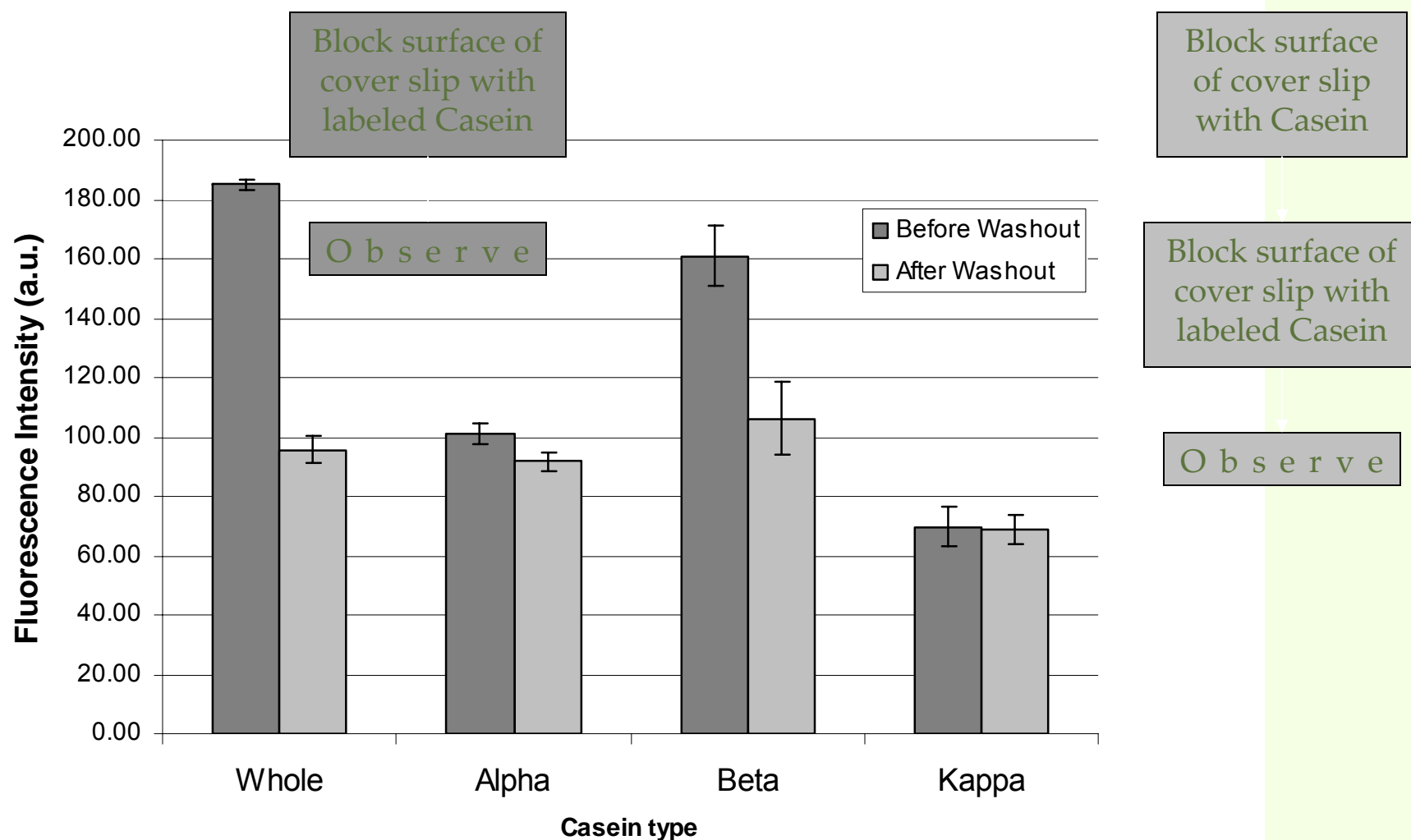
Casein Effecting Kinesin MT Interaction



Effectiveness of Different Casein Subunits on Kinesin Function



Casein Bi-layer Formation



Conclusions

- Casein binds to SiO_2 surfaces as a tightly bound and a reversibly bound layers
- Reversible bound casein enhances motor function
- Casein prevents kinesin heads from binding to SiO_2 surface
- Casein has an affinity for both SiO_2 and kinesin that anchor kinesin on surface
- β casein is found to be the best at promoting kinesin-microtubule interaction while κ casein is found to be the worst
- Identifying methods for anchoring functional kinesin onto surfaces may lead to practical hybrid biological devices employing kinesin

Acknowledgements

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